

imperial stout

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **39**
- SRM **42**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (47.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (23.8%)	79 %	10
Grain	Strzegom Czekoladowy jasny	0.2 kg (4.8%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.8%)	68 %	1200
Sugar	Milk Sugar (Lactose)	0.35 kg (8.3%)	76.1 %	0
Grain	Strzegom Karmel 150	0.3 kg (7.1%)	75 %	150
Grain	Jęczmień palony	0.15 kg (3.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Kawa, jeszcze nie zdecydowałem jaka ~ 100-150g
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